



Villa di Geggiano

Four Course Menu

Salumi e Formaggi Toscani con Burrata, Rucola e Pomodorini

Cured Meats and Cheeses from Tuscany and Burrata served with Burrata with Rocket salad, Datterini Tomatoes and Balsamic Reduction

To share for the table

*

Pappardelle al Cinghiale

Tuscan Wild Boar Pappardelle Pasta

Or

Spaghetto ai Gamberoni con Pomodorini, Peperoncino e Pistacchio

Spaghettoni Pasta served with King Prawns, Cherry Tomatoes, Chilli and Pistachio

*

Fracosta di Manzo alla Griglia

Rib-Eye Steak (300g) 28-day Dry-Aged served with Green Salad and Home-Made Beef Reduction Sauce

Or

Branzino Cileno con Patate Viola, Piselli, Salsa al Limone e Noci

Chilean Seabass served with Purple Crushed Potatoes, Peas, Walnuts and Lemon Sauce

*

Biscotto di Meringa, Mousse al Cioccolato Bianco con Nocciole e Ciliegie

Burned Meringue Biscuit, White Chocolate and Hazelnuts Mousse, Grappa Black Cherries